

Kitchen by BANDD/DESIGN

Your Ultimate DECISION HANDBOOK

This guide will answer all of your renovation questions (including, *Do I actually have to renovate?*). We'll help you figure out what you truly need before you overspend on what you don't. *By Carisha Swanson*

Before You Begin...

Have a realistic chat with yourself. What's really bugging you about your kitchen? Are the cabinets outdated or are you just sick of the color? Is your oven ruining your meals because it no longer reaches the temperature you set? Is the room too small (or too big) for your family now that some time has passed? **Figure out what your kitchen pain points are to decide if you should embark on a light face-lift or a true gut renovation.** (If it's the latter, know that you may be living in a kitchenless house for months while the project is underway.) Once the scope is clear, it's time to consult with an expert—i.e., not Google—to determine costs and how you can get started.

What Source Is Your Best Bet?



Designer

Hiring a kitchen designer means having an insider in your corner, taking notes on how you work in your current kitchen and scheming what you need in your new one. They'll help you navigate the vast world of appliances and will add storage solutions you'll wonder how you ever lived without. **Plus, they have the experience to advise on costs** (like how much shipping and installing your dream Italian tile will add to the budget).



Retailer

Big box stores like [The Home Depot \(THD\)](#) offer **everything you need in one shop—cabinetry, fixtures, appliances, and even furniture.** Stop by for new countertops or work with their pros to plan a full overhaul. At [THD](#), your initial consultation is free, then you'll pay for a site analysis to measure and produce a 3D digital rendering. Its pros will connect you with authorized contractors for final installation costs.



IKEA

This Scandi behemoth is a DIYer's dream store, but you don't *have* to plan and assemble their kitchens—which can come with an impressive 25-year limited warranty—on your own. [IKEA](#) offers free design consultations and paid measuring services to ensure that the kitchen you buy fits (accounting for outlets and doorjambas you might forget). **They'll also recommend vetted contractors to do the install, or you can DIY it to save more.**

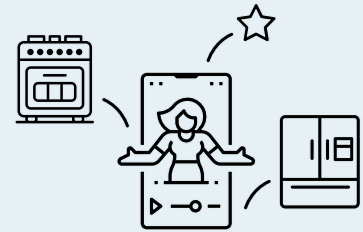
Are There Any Good Shortcuts?



THIS KITCHEN IS MADE TO ORDER AND DELIVERED IN ABOUT THREE MONTHS!

If what you're after is a quick upgrade—either for a new house or to replace your existing kitchen—consider the latest option to hit the market: **modular kitchens.** These easy-to-install cabinets typically come fully assembled and ready to be put into place. [etúHome](#) recently launched Mod Cabinets,

shown above, a line of powder-coated steel and wood cabinets offered in 20 colors. (For a fee of \$250 per cabinet, you can choose a custom colorway.) Base cabinets with drawers—a more ergonomic way of accessing pots and pans—range from 24–48-inches wide, while uppers are paned in glass.



Don't Be Influenced by the Influencers

Just because *they* have two islands, three sinks, and enough taps to start a water park doesn't mean you must. Working with an expert will help you understand if you really need that island, and if so, for what: extra seating, more appliances, prep space, or storage? It's going to take up valuable real estate—be sure it actually works for you. And don't be swayed by the fact that your favorite blogger has matching appliances—they got a package brand deal. **You can and should mix and match appliances.** [Appliances Finder](#) lets you set your budget, finish preferences, and favorite types of appliances (espresso machine, please) to find the best bundle to suit your space.



Tip!
Installing just a range top, as Augusta Hoffman did in the home of TV nutrition and health expert Joy Bauer, allows you to store pots and pans in deep drawers underneath. Just make sure you have room for a wall oven!

Are My Old Cabinets Salvageable?

Maybe! You have three options.

1. REFINISH A great upgrade if you like your cabinets' style but they look a bit worn out. It requires sanding, cleaning, and priming before you even get to painting, so hire a pro with experience in cabinetwork and source a durable, cleanable, and water-resistant finish.

2. REFACE If your current floor plan works but you're dying for a new cabinet style, this is the move. Your existing cabinet boxes stay in place, but the old fronts are switched for new ones (which can take less than a week!).

3. REPLACE If a new finish or fronts won't cut it, you might need to get new cabinetry. This is the most expensive and time-consuming option because it will involve heavy labor, but it does allow you to change your entire kitchen look *and* layout.

PAINT THAT LASTS

In a high-traffic room like a kitchen, where the cabinets and walls are constantly being touched and cleaned, the paint needs to be as tough as any other surface.

Enter **Infinity® Interior Paint** from **HGTV Home® by Sherwin-Williams**, a durable 100% acrylic formula that's antimicrobial, repels stains, and has a smooth finish.



AUGUSTA HOFFMAN: KIRSTEN FRANCIS; ARCHITECTURAL GRILLE METAL INSERTS: DAVID LAND; VAN DYKE'S RESTORERS DECORATIVE GLASS: ERIC PIASECKI; DOWNSVIEW KITCHENS MULLIONS: TREVOR TONDRO; CIUFFO CABINETRY: MARCO RICCA STUDIO; SARAH ROBERTSON: TIM LENZ; MARTYN LAWRENCE BULLARD; CHRISTOPHER BARRETT: VICTORIA PEARSON.

DECISION HANDBOOK



Simple pull-out trays in this kitchen designed with **Ciuffo Cabinetry** maximize space and keep easily jumbled spices in order.



Deep drawer storage from **Omega Cabinetry** has two compartments to keep lids organized and separated from pans.



Store cleaning supplies or recyclables in the **Blanco** Botton II, which fits right into base cabinets and slides out with the doors open.



Designer Sarah Robertson installs stainless steel **Docking Drawer** outlets to house the devices her clients are willing to part with *for a bit*.

How Do I Organize All My Stuff?

De-clutter your life with a smart drawer or cabinet system.



A custom reach-in pantry from **California Closets** offers weight-bearing pull-out drawers and cloth bins for dry goods and produce.



The butler's trays from **Christopher Peacock Cabinetry**, shown in a kitchen by Martyn Lawrence Bullard, stow flush with the cabinets.



Designer Christopher Barrett used baskets with handwritten labels to turn two open shelves into a tidy undercounter pantry.



Keep water, cans, and bottles organized in this multitiered pull-out system from **Thomasville Cabinetry** available at **The Home Depot**.

Is There a Way to Lighten My Uppers?

Let in some sun (but not dust) with these translucent fronts.



METAL INSERTS, like these from **Architectural Grille**, add interest to cabinets in a bar or pantry. They can be designed to match any style and are available in several finishes and specialty colors.



DECORATIVE GLASS that is reeded or seeded (the "bubbled" option) effectively blurs out imperfect stacks of dishes. Popular online brand **Van Dyke's Restorers** has over 84 options to choose from.



MULLIONS are a type of classical molding that add interest to upper cabinets by dividing up a transparent glass pane. They come in a variety of styles like this one from **Downsview Kitchens**.

SEE THE REST OF THIS INCREDIBLE HOME AT housebeautiful.com/augusta-hoffman

Is Tile My Only Option?

Don't get us wrong, we still love a rustic *zellige* or porcelain tile backsplash. But recently, slabs seem to be taking over. A **countersplash** is when the same style is used for a countertop, as if the surface seamlessly continues up the wall. The look is smooth, provides easy cleanup for cooking splatters, and is often finished with a little display shelf in the same material.

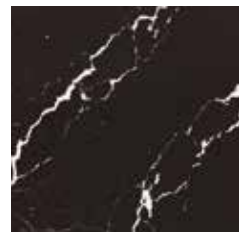


Designer Melanie Millner chose Cielo quartzite (from **Marmi Natural Stone**), which is more durable than marble, to pair with recovered river cypress cabinets. The sink is in the same material.

The Best Surfaces for Every Cabinet Color



This frosty white quartz with gray tones from **Caesarstone**, called **Icellion**, pairs nicely with warm woods.



A deep charcoal-brown **Delamere** quartz from **Cambria** contrasts well with creamy cabinetry.



Designed by Nina Magon for **Dekton**, the **Onirika** Trance quartz complements reddish oaks and dark walnuts.



Part of the Living Impressions collection of durable laminates from **Formica**, **Woodland Marble** pairs well with greens and blues.

MELANIE MILLNER: EMILY FOLLOWILL

SEE THE REST OF THIS INCREDIBLE HOME AT housebeautiful.com/melanie-millner

Do I Need a Massive Range?

The answer might be “no.” Move into a condo or single-family home and you’ll probably find a 30” range. (You know, four burners, maybe a warming center or a broiling drawer.) You don’t have to settle for that basic builder stove, but you also don’t have to tear up your kitchen to add in a 60” range. In reality, classic

30-inch ranges come in a variety of styles and with loads of cool features, including the technology to preheat the oven on your way home from work or to set a timer. For the average individual or family, four burners are enough—how often are you actually going to have six pots simmering at once?



Tip! Don't skimp on the vent, that hardworking appliance that removes cooking odors and disguises easily. Here, designer Zoë Feldman chose a powerful **Zephyr** insert inside the custom, plaster-coated hood.

SEE THE REST OF THIS INCREDIBLE KITCHEN AT housebeautiful.com/zoe-feldman

30-Inch Wonders



Integrated wok cooking and 22,000 BTU open burners. **30” Precious Metals Range**, from \$9,595. bluestarcooking.com



Five-zone induction range with warming drawer. **LG Studio 6.3 cu. ft. Induction Slide-in Range** with ProBake Convection and EasyClean, \$3,899. lg.com



Two ovens in one. **30” 5 Burner Gas Double Oven** Convection Range, \$2,599. kitchenaid.com

ZOE FELDMAN: STACY ZARIN GOLDBERG; JOCELYN CHIAPPONE; ANNIE SCHLECHTER.

The Big Time
If you really want a monster range, here's what you'll get with those extra inches.

36”

Six burners (or four plus a griddle) and a larger oven cavity with warming drawer or storage

48”

Convection, steam, and warming ovens; eight burners with optional grill, griddle, induction, or sous vide

60”

Designed for elbow room, with 10 burners in any configuration you want and up to three ovens



Tip! Eliminate that pesky gap between a column fridge and the ceiling by having cabinet fronts made to fill the space in between, as in this space by Jocelyn Chiappone of Digs Design Company.

Add One Under Any Counter!



This **24” Built-In Under-Counter Wine Refrigerator** holds 41 bottles in two independent temperature zones, \$3,499. signaturekitchensuite.com



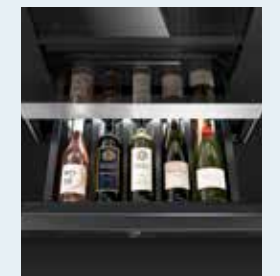
Snacks stored in the bottom bin of the **UPR 513** fridge automatically raise up when the door is opened, \$2,699. home.liebherr.com



The **PRESRV Pro Single Zone Beverage Cooler** has an adjustable middle shelf for larger bottles and a wine rack on top. \$1,949. zephyronline.com

Can I Have a Fridge in Every Room?

Sure! Besides taking up entire walls of our kitchens, refrigeration products—fridges, freezers, and wine columns—are starting to show up all over the house. (This way, grabbing a cold one or a snack no longer requires a dash across the house.) **Almost every brand has an undercounter model that can be tucked into a closet, an office, or a playroom.**



Happy Hour in a Drawer

For those who prefer their Pét-Nats readily accessible, **Dometic** offers **DrawBar**. This 24-inch compact drawer replaces any standard drawer in your kitchen, pantry, closet, or bathroom (!) and just requires an outlet. It holds five 750 ml wine bottles at the temperature of your choice, maintaining the optimal humidity so your wine is always ready to be enjoyed.

How Much Is Convenience Worth?

Quite a lot, actually. Specialty appliances can help you live your best life.



Design by Richard T. Anuskiewicz for GE Monogram

When Your Crew Really Likes Pizza Night



The **30" Smart Flush Hearth Oven** performs like a wood-fired brick oven, perfect for pizza, bread, or a whole fish. From \$8,999. monogram.com

When Every Course Requires a Pairing



Keep uncorked wine fresh for up to 60 days with the **24" Built-In Wine Dispenser**. Press a button for tasting, half, or full pours. \$5,999. dacor.com

When You're a Farmers Market Regular



Fresco has nine settings from blast chilling to controlled thawing to low temp cooking, making it your new go-to for preservation. \$4,199. irinoxhomeusa.com

When You Live Out of Your Freezer



Retain nutrients, flavor, and vitamins in the **EVS 7670 Handleless Vacuum Sealing Drawer** for freezing or sous vide. \$3,999. mieleusa.com

When Leftovers Are Your Best Friend



Sensor cook and reheat options adjust cook time and power settings in this **Built-In Microwave Drawer Oven**. \$1,699. cafeappliances.com

When Coffee Hour Is Every Hour



Save up to eight specialty beverage settings with this **Built-In Coffee Machine** that also quietly grinds and brews. From \$4,049. thermador.com

Can I Get Dinner Done Faster?



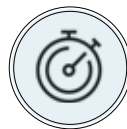
CONVECTION

Most ovens, including some microwaves, have a convection option that can be turned on or off. The setting uses **fast moving air in your oven to cook food quickly**, so if you're following a recipe, you may need to adjust cooking times to be shorter.



CONVECTION STEAM

When steam ovens first came out, many thought of them strictly for fish and veggies. Combined with a convection setting, however, they can **cook (or reheat) a protein using steam, then give it perfect crispy skin via swirling hot air**.



SPEED OVEN

Combining the technology of a microwave with the cooking process of convection, this can **speed up dinner by up to four times the norm**. Many come with food presets and oven sensors that can figure out the quickest cooking time.

FYI: Your Oven's Getting Smarter

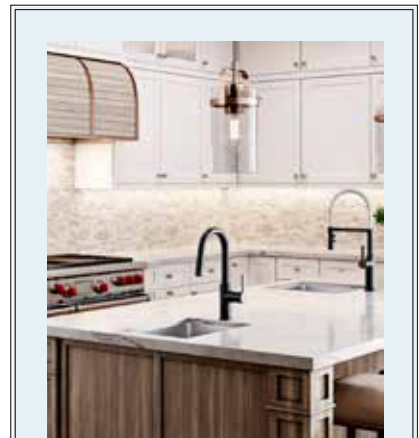
When brands began putting Wi-Fi in kitchen appliances, it was about diagnosing issues before they became a problem. Now, when you register and connect a Wi-Fi-equipped appliance, the brand will send it over-the-air updates as they come available. **You'll be notified via an app of new cooking features as they drop.** Your seemingly standard oven can now air fry or proof dough! No need to get a new range or add a countertop appliance if it's already there.



Tip! Some galley sinks come with inset cutting boards and colanders, as in this space by designer Caren Rideau. If yours does, **designate a nearby drawer to stow them when not in use.**

Can My Sink Be My Sous Chef?

If you have limited space and have room for only one sink, it has to actually help you clean up and prep: **Make sure to choose a model that's deep enough to hide dirty dishes—or even a whole drying rack!—until you can load up the dishwasher.** Other essential features include a high enough tap (with sprayer) so you can easily clean a colander of berries or greens, and a material that can take a beating and still look good. Designer favorites include quartz sinks, which come in several colors, resist stains, scratches, and color fading, as well as high-quality, durable stainless steel.



Get Some Help With Cleanup



CornerIntense technology in the **39 Series** ensures every dish is clean, while using half the water and two-thirds the energy of a standard washer. \$1,339. beko.com



The **G7156 SCVi** dishwasher features short wash programs, final rinse temperatures (up to 180°F), and a flexible basket design. \$1,699. us.mieleusa.com



Available in single drawer and double drawer, the new **Series 11** includes a knock-to-pause feature and Wi-Fi capability. \$2,399. fisherpaykel.com

The Case for More Than One

It used to be that one kitchen sink did it all, functioning as a cleaning area, vegetable washing station, bottle filler, and—yes—baby bathtub. But in new kitchens with islands and ancillary prep rooms, it's not unusual to find upwards of *three* in close proximity. In addition to your primary workhorse sink, **a secondary prep sink, like these from Elkay, is useful in a larger kitchen where multiple people are cooking together.** And if you want a dedicated coffee or cocktail zone, a third bar sink is a good call—it will keep thirsty family members out of the main aisles.